

Delicious Dishes that Cost Little and are Much Neglected by Americans

There is no country worse prepared to a delicious beef gelatine, using other meats. struggle with any kind of meat famine than this. Americans eat more meat than any other nation in the world, and

they eat better meat. The average quality of the meat sold here is higher than it is anywhere else in the world, and the poorest American would shudder at the thought of eating horse, although in the continental countries of Europe that animal, after life's fitful fever, is regarded as a luxury on the table Here the poor are accustomed to beef and mutton as a part of their daily food.

The French have always been considered the best managers in housekeeping, which means that they are able to get more for their money than the buyers of other nationalities. Amusing instances of this are to be seen in a shop on Sixth avenue which has among its customers many women of that prudent nationality.

They will keep one of the butchers occupied for half an hour trimming and boning a section of neck or a slice of chuck steak until it is just the form they want it, and they jealously resent any attempt of the butcher to throw away anything that belongs to their piece of meat. They want every little bit that would in other butcher shops go into the scrap bags. All kinds of strange looking cuts are converted by these expert butchers into attractive meats for roasting or boiling.

Then the woman goes to the cashier and pays 12 cents for her purchase, to just paid 40 cents a pound for a sirloin.

This sort of economy in the use of mean is almost unknown to Americans, who have been used for a long time to eat so much of it. If they have eaten less recently it is in a measure due to the fact that physicians have for a long time been urging patients to eat less meat and have even restricted the eating of red meats to three

Only once a day, in any case, should meat be eaten, these physicians say. This is different from the old-fashioned regime of beefsteak for breakfast, roast lamb in the middle of the day, and salt meat or chicken for dinner. This menu still exists in the South, where meat, although not so good as it is here, is eaten in greater abundance.

The diminution of meat eating here is not to be denied, and it has come about from purely sanitary considerations.

On the bill of fare of a quick lunch restaurant yesterday was a dish that a regular diner had never seen there before. "Ham croquettes, 10 cents," it read.

Why, I'll tell you what that is," said the manager. "That dish is the result of the increased price of meat. The cook asked me yesterday if I would not let him try to make croquettes from the parts of the ham that had always been thrown away before. So he tried them, and they were as much in demand yesterday as anything on the bill."

Now that the price of meat is higher substitutes for the best meat will have to be thought of in many households.

One of the best foreign dishes which has never become popular here is boiled beef. It is regarded as a luxury both in France and in Germany.

It is occasionally found on the bills of fare of German restaurants, but it is never good enough to make its European vo understood. On the other hand, private cooks can boil it with a sauce of horseradish until it is delicious. The meat when it has been properly boiled should be almost white and not, as most boiled beef is,

of a stone color.

The rump, which can be used for boiled beef as well as the more expensive parts, costs less than half the price of a roast of beef. If well cooked and served with a really good horseradish sauce, it would be liked by anybody.

The sauce should be of a consistency of cream, and this is accomplished by cutting the horseradish into very fine bits. The sauce is made with a little milk and served hot. It should be whipped until it is light. Germans always serve with boiled beef

a salad of out up radishes, out as thin as paper and saturated with salad dressing of the kind commonly known as French. This dish provides all in the way of meat that one could want at a dinner, and the price of it even now puts it within the means of many persons.

Chuck steak will make beef emincé fit for a king. After it has been boiled well, yet not overdone, it can be chopped into medium sized pieces or cut up by a sausage machine, which is an implement that must be in the house nowadays.

Flavored with green peppers, which

should be out into slices and laid on top of the chopped meat, which is served on buttered toast, this makes a filling and very good dinner dish. Ten cents a pound is the cost of this kind of beef now.

Another way of utilizing beef that sells for 12 cents a pound now is to eat it cold. It must, of course, be boiled to have the

A plate piece which weighs ten pounds can be made to serve many purposes when prepared in this way. It should be allowed to simmer in just enough water to cover it until the bones fall out. Only a little of the water should be allowed to remain in

The meat can be put into a press or merely set under a plate with a weight on top of it. When the beef has cooled, it may eaten in that way or sliced thin and broiled on a small broiler. Then the thin steaks are served with a thick butter sauce into which pimentoes or bits of red peppe

have been put.
Out of the meat that remains after the soup bone has been cleaned can be made very good hash, which, if put into the middle of a pan and surrounded with a border of potatoes, put into the oven and browned, makes a very good dinner dish when properly flavored. If chopped-up onion and thyme or some other herb be added, the flavor is additionally good.

Beef loaf is a delicious substitute for more expensive meats, and needs no compelling beef strike in apology.

ce with the directions given above should be put into the sausage grinder and made as fine as possible. With this are mixed enough crumbs of toasted bread to give the mixture consistency, chopped-up onion,

a little red pepper and thyme. The whole is put into a pan and allowed to remain for only a few minutes in the eyen. It is then turned out of the mould or pan and eaten cold. The same delicious loaf, which is served in slices, may also be

made of veal. In a similar way it is possible to make

All the French cooks add ham and some-

times a bit of Italian sausage such as salami

or bologna to such meat dishes, and there

is no denying the fine flavor that the ham adds. For the gelatine the boiled beef is used, and with the chopped up ham and some French flageolets mixed with it the taste is delicious enough to convert even the most hardened beefsteak eater to the belief that something else besides sirloin is worth

eating. The roast beef must nowadays be made to exhaust all its possibilities, and these are so great that sometimes another meat must be allowed to intervene. After it has been eaten as roast the first day, it may appear cold or broiled if it is rare enough or as

a ragout or in croquettes.

There is one more dish to be made from it after that, although this may not be in the repertoire of the usual cook. There is the delicious grilled bone, beloved of the requenters of chop houses.

But there are objections to the bones served in these places. It is by holding the bone that the beef is cut. The steward grabs the beef in that way and the bone is apt to have been pretty well handled before t gets to the grill.

In a private house there can be no drawbacks of this kind to the enjoyment of the bones. They should be put into the oven and roasted until the meat clinging to them has been thoroughly well cooked. It should, the astonishment of the man who has in fact, be almost burned to a crisp on the

Over the bones before they are put into the oven should be sprinkled enough dry mustard to give them flavor. If they are to be served as the principal meat dish, they are improved by having tomatoes cut in halves and seasoned with salt and pepper put on top of them.

Most of these dishes are possible from other meats. Stuffed shoulder of veal is as good cold as hot. Cold pork and ham chopped up together make a delicious croquette; and the ham croquettes, when hey are sufficiently mixed with bread crumbs and potatoes not to be too salty. are a delightful incident of a dinner and enough for the meat course to persons who do not have to eat a great deal of it. The beef loaf described may be made

with pork, ham or veal. The least expensive parts of the lamb are quite as good for some purposes as the most costly. The neck is, for instance, used in all the best restaurants for a ra-

gout. The butcher will separate the joints which should be fried before the bones are taken out.

The mere fact that the prices of meat are high now should not discourage any housekeeper who is willing to take a little more time to make her family comfortable. To make these various dishes as good as they really can be is a test of a cook's skill, and it is in those countries in which meat is scarce that the women have learned to cook best. They are compelled to make up by their own skill for the lack of natural flavor in meats.

Fish may, of course, be made to take the place of meat in many ways. One is in the fish salad, which is hearty enough to make it quite easy to get along without meat at the meals supplied with it.

The best fish for the purpose is halibut, which should be boiled. Then it is served cold with mayonnaise dressing, cold tomatoes, some lettuce and a few string beans. All, of course, are cold and the salad is substantial and filling enough to be a substitute almost for roast beef.

TWO MILES IN TWENTY YEARS. Medal for Slowness Apparently Belongs to

From the Winchester (Va.) News Iten Mr. Thomas S. Stadden, a prominent resident of Wadesville, Clarke county, and a former resident of Winchester, was in this city re-cently and brought with him a terrapin which has rather a remarkable and certainly a most unusual history.

Just thirty years ago, in 1874, Mr. Stadden

came across the terrapin on his farm, and on the bottom of its shell he inscribed the late. Every time since then that he has seen the terrapin he has cut the date on the shell and the entries are as follows: 1874, 1875, 1879, 1880, 1881, 1882 and 1884.

On the latter date Mr. Stadden carried

the terrapin to a spot near Stephensons, fully wo and a half miles from home, and then turned it loose. Mr. Stadden has always held to the theory that terrapin and turtles will always endeavor to wander back to the spot of their birth, and to test the theory the terrapin was taken to Stephensons.

That was twenty years ago, and during all the intervening two decades Mr. Stadden never saw his pet. In fact, he had forgotten all about it until one day recently he came across a terrapin under the very mulberry tree on his farm where he had found a terrapin thirty years ago. Turning the terrapin over, he was amazed to find that it was his long lost pet. There were all the dates, the initials that had been placed there from time to time, grown larger, of course, with the terrapin, but just as distinct almost as the

terrapin, but just as distinct almost as the day they were cut there.

In order to get back to his usual feeding place under the mulberry tree from Stephensons the terrapin had to cross several streams, traverse wooded bluffs, treacherous ravines and cross fields. Twenty years had been required to make the journey of two and a half miles, but, guided by an unerring instinct, the little terrapin had at last reached home—a living object lesson of what perseverance can accomplish.

JOLLY SUMMER HOUSE PARTIES A STYLE OF ENTERTAINING AT WHICH AMERICANS EXCEL.

The Guests Expected to Help Along the Fun-American House Parties Livelier Than the English—Fees to Servants Are a Serious Drawback to Them.

The American summer house party is shorter than the English house party, but it is jollier while it lasts, say people who have tried both.

England has been giving house parties for centuries, America has been at it only comparatively short time. Nevertheless he American style of house party has gained fame on both sides of the Atlantic, even though it does differ in some features from the English.

In England, for instance, a summer guest oftener than not asked to stay two or three weeks, while it is now almost inheard of for the American hostess to exceed seven days when making a bid for any one's company. The smartest hostesses and the smart folks they invite to their nouses alike seem unwilling to lend themselves to each other for a longer time than

one week. The restlessness of the American temerament, it is pointed out, accounts for his and so does the tendency of Americans in general, New Yorkers in particular, to take their pleasures hard, to crowd into a week as much as would last English folks month. At any rate, a short and a merry house party, is the motto of the American ostess just now.

She is careful, if she knows her business o leave her guests more or less undisturbed of a morning up to the noon hour; but from that on for the next ten hours or so, all hands find the pleasure programme pretty well crowded. The penalty paid by a guest at an American house party, as one of them grimly remarked, is that he or she must put his best foot foremost to promote the fun That is why he is asked.

Not long ago a young woman with a dedded talent for theatricals quite tired herself out in helping along some charades and tableaux at one house party, only to find when she moved on to be the guest of another friend that the latter had also put private thestricals on her programme and was counting on the help of her gifted guest to

put them through. Many a person of money and position is never asked to a house party, simply be-cause she-men are privileged characters in this respect because more difficult to get hold of for house parties-is so dull Others, on the other hand, get more invitations than they can accept, because they are bright.

Some are asked once or twice, but never again. They have been tried and found

Society understands this perfectly. Hence it happens that young, middle-aged and old women are taking far more pain nowadays to cultivate the art of being amusing, or at least pleasing, than the old fashioned woman ever dreamed of. One pretty young woman who is not gifted with very high order of mental attainments, and has no memory worth speaking of confessed to a friend that she had comnitted to memory, by dint of studying hard for many days, four or five funny stories which, as occasion required, she meant to get off for the edification of her isteners in order not to appear quite a

"My uncle put me on to that," she ex plained. "He said that in every company here was bound to be one or two who had not heard a story which might be a chestnut to the rest, and that they at least would be pleased, and I would appear to more advantage than if I sat all the time like a mummy, which I am inclined to do."

"What is expected of a guest?" repeated a New York woman, an expert at enter-taining. I can more easily tell what is not taining. "I can n expected of one. "She must never whine, never

despondency, never air symptoms of illness to her fellow guests. "A friend of mine, just returned from a two year trip abroad for her health, a pretty woman, and one whom I remembered

as being excellent company before she sailed, came to visit me last summer. She was one of a party of ten, and I counted on her to help make things pleasant for one or two of the men guests. Her husband was kept in town and could not be one of the party. "Well, would you believe it, every chance

"Well, would you believe it, every chance that woman got from the time she arrived until I thankfully said goodby to her, she insisted upon telling about all the cures she had tried while in Europe, how each had affected her and what she thought about it all, what her doctor's opinion was and so on. It was simply awful.

"From beginning to end she was a pail of cold water on our fun. And to make matters worse she seemed to think we all ought to try to coddle her, just as if it was a sanitarium she was visiting.

"House parties are one of the costliest ways of entertaining, and it is only fair that a hostess should get some fun out of them as well as her guests. The solemn person has no business to accept an invitation to a house party.

son has no back.
to a house party.
"Another torment is the guest who has no voice and yet insists upon singing for the amusement of the crowd. Now if it

the amusement of the crowd. Now if it happens to be a topical song or a coon song, a good voice can be dispensed with, provided the interpreter has the right sort of accent and style of delivery. But as a rule the women I have run across, who thought they could sing, and yet had neither voice nor ear for music, always extempted operatic selections such as the

neither voice nor ear for music, always attempted operatic selections such as the greatest stars include in their répertoires.

"I had one guest of that description last summer, a young widow, and a very charming woman, too. But she would take every chance she got to decoy some one into the music room, turn to her music and then pitch in and sing for an hour without stopping.

ping.

"The men stood their ground as a rule, although I often saw them wince, but the women used to sneak away. The amateur has no business to try to air her voice at a house party, unless it is unusually good.

"We New Yorkers hear too much good singing in public to be willing to put up with poor attempts in private. Guests are

booked to, are egged on in fact, to do all sorts of stunts—the more foolish the better—but the singing of sentimental ditties off the key is not among them. The day of the amateur singer has gone by, in fashionable circles at least."

One drawback to the pleasure of the American house party to some parrons who

One drawback to the pleasure of the American house party to some persons who are invited to several in a season, and who are anxious to accept the invitations, is the fees which must be dropped among the servants before leaving. These, to be sure, may not be larger nor more numerous than they are in England, although that point is disputed; but, then, the American guest seldom stays so long as an English guest, and therefore is apt to make more visits in one season. In the aggregate, consequently, the sum paid out is pretty large. One fashionable woman of only moderate means complained recently to a friend who was present when she got an invitation to visit an acquaintance at a country house for a week, that she could never get away from that place without disbursing \$20 among the servants, even though her fees were by no means large.

among the servants, even though her fees were by no means large.

"Five to the cook," she counted, "five to the butler, two each to the second man, the coachman and the chambermaid, the lady's maid who helped me dress, and one each to two other servants with whom I came a good deal in contact. The other servants I ignored.

"At four other houses at which I spent a week I did the same thing. Do you think" she inquired, anxiously, "I could give any less or distribute the money differently?"

"As fees go now," was the answer, "yours are quite modest. Unfortunately the millionaires who go visiting—and there are a lot of them now—fing around five and ten dollar bills, sometimes bigger ones, and dollar bills, sometimes bigger ones, and that makes the fee of the ordinary guest

suffer by comparison.
"I have learned, though, by putting the question point blank to a number of my friends, that there is a disposition to keep the fees down rather than to put them up. Some guests insist upon leaving dollar with every house servant in the dollar with every house servant in the place, giving the heads, of course, much more than that; but the majority only fee servants they come in contact with,

"Mrs. Blank, who certainly is able to "Mrs. Blank, who certainly is able to fee high, if any one is, makes a rule never to give more than \$2 a head to the servants who contribute to her comfort during a week's visit—and she never stays longer than that. That includes the cook or the chef—if a chef is employed.

"On principle she will not give more, although she knows that many of her friends who are not so wealthy as herself give twice as much. I don't know of any one, though, who gives less than \$2 to upper servants on the occasion of a house party.

young girl may be excused from for-"A young girl may be excused from forgetting the ohef and the coachman, but she ought to be careful to cross the butler's palm, as well as that of the women who have waited on her.

"Any chance of doing away with fees altogether? Not the slightest, it seems to me, among the class which is able to give and to attend house parties."

NEW INKSTANDS.

One With an Eight Day Watch Set in the Under Side of the Cover.

Something new in inkstands is one having a watch set in the under side of the When the inkstand is closed there is no sign of the watch; it is then just an inkstand, pure and simple; but when the cover is lifted and thrown back on its hinges there appears the watch, always before the

This timekeeping inkstand is designed nore especially for the use of business men, to be placed on an office desk; but it can, of course, be used as well on the home writing table. It would not look inappropriate anywhere, for it is a thing of beauty s well as utility.

It is made of cut glass, with case of silver.

It is made of cut glass, with case of silver.
The watch set in the under side of the cover
is a stemwinder that runs eight days—in
reality a tiny eight day clock, so that its
owner doesn't have to bother about winding too often. Inkstands of this sort are made in vari-

Inkstands of this sort are made in various sizes, and some of them are mounted on simple but handsome morooco leather stands, the stand also holding a silver pen rack. These inkstands can scarcely be considered inexpensive, for, according to size, and as to whether they are mounted on a stand or not, they sell at from \$18

MONEYLESS MAN'S SUBTERFUGE. He Beat the Conductor, but Cheerfully reader, and readily did this, he filling in an extemporized accompaniment.

From the Detroit News. Talk about predicaments on a street car, said a man who can remember when there were only horse cars in the city. "I was to take my best girl to the theatre, and I decided to throw on some lugs. I was deathly afraid of leaving the tickets behind, so I hurried into my dress suit, I think, without ever letting go of them. We landed at the theatre all right. I was mentally shaking hands with myself that I had not overlooked anything.

"After the show we found that rain had set in and boarded a car. It was crowded, so I sent her inside and stood on the back platform with a few dozen others. Along came the conductor, and when I heard him say 'fares.' I dug. Horror overtook me! I had been so intent upon the tickets that I had forgotten to put a cent in my pockets when I changed my clothes. I was stone broke. There she was inside, out of explaining distance, with a crowd between us, or I might have borrowed from her or jumped off the car. I edged away from the conductor as long as possible when suddenly there came an inspiration Tapping the conductor on the shoulder, I said briskly: 'How about my change?' 'Did you give me something to change?"

"'Certainly, I gave you a quarter to pay the fare of myself and lady inside.' He hesitated just a moment and handed me 15

cents.

I was saved, and you can bet I remembered that conductor and hunted him up the next day. I told him the whole story and reimbursed him fully. He enjoyed it more than I did when he learned the whole truth."

Sword \$46 783.5 Old.

From the A Me ?ity Times. Dr. J. W. Peck M Amoret, Mo., in Kansas

Dr. J. W. Peck R Amoret, Mo., in Kansas City yesterday, has an heirloom in the form of a sword 276 years old. Dr. Peck declares it is the oldest sword in the United States. It was brought to this country by his greatgrandfather more than 100 years ago, and has been handed down in his family through the succeeding generations.

The sword bears the date 1629, during the time when Christian, King of Denmark, was carrying on his thirty years' war with Sweden. It bears a picture of the warrior monarch. On one side is an inscription in German as follows: "I am a good blade if you use me well." Another inscription on the reverse side says: "He who hath no love for the beautiful, hath no heart in his body."

MRS. MAYBRICK FIRST SANG IT

"THE HOLY CITY" COMPOSED BY HER HUSBAND'S BROTHER.

an Incident in the Life of the American Woman Just Released From an English Prison—The Composer Helped to Convict Her of Her Husband's Murder.

It is not difficult to imagine Mrs. Florence Maybrick, once sentenced to death for the murder of her husband and now releas after spending many years in an English prison, singing the refrain of Stephen Adams's popular sacred song, "The Holy City." But it is not generally known that hers was the voice which first gave utterance to the strains which were destined to become as world famous as those of Sir Arthur Sullivan's "The Lost Chord" or

"The Palms," by Faure.
The song was the work of the younger brother of the man Mrs. Maybrick was convicted of poisoning. Its composer was her most relentless enemy and was mainly instrumental in securing her conviction.

Few English composers have more suc essful songs to their credit than Stephen Adams. Few have made such a fortune out of royalties as he. It has been stated that "Nancy Lee" alone netted him a quarter of a million dollars. His "Warrior Bold, "Midshipmite" and "Blue Alsatian Mountains" were scarcely less successful.

He is now extremely wealthy, a Justice of the Peace and a member of the Victoria Yacht Club, and he has served two terms as Mayor of Ryde, Isle of Wight, in which capacity he has frequently entertained the King of England. "Stephen Adams" is merely the name

under which Michael Maybrick published his songs. Mr. Maybrick began his musical career as a barytone singer at local concerts around Liverpool. He is the son of a wellto-do shipping agent of Liverpool. He and his brother were widely dis

similar in tastes, character and physique. The elder was a weakling, feeble of mind and body, a hypochondriac, addicted to the use of drugs and with a mind fixed upon commercial enterprises.

The younger, Michael, was a magnificent

specimen of humanity, tall, broad and athletic. Of artistic temperament, he quit the counting house and studied music in Milan and Leipsic. The elder remained at home, always ailing, always scheming to secure more wealth.

The brothers had only one trait in common. They were both enthusiastic yachts-

Mrs. Maybrick was a good musician, had great liking for music, an excellent voice and a love of conviviality. Thus she drew together to some extent the brothers who had drifted apart.

Her husband owned a fine yacht, a feat-

ure of which was a music saloon. There many well known singers and musicians were entertained. Michael Maybrick, who had just leaped into fame as the composer of "Nancy Lee," but as yet had not gathered in enough of the profits to indulge his passion for owning a yacht, was a frequent guest.

It was on one of these musical evenings, while the yacht was anchored in the Mersey, that Michael Maybrick produced from his pocket a manuscript song which he said he had written that afternoon, while dreaming the time away in his cabin, and listening to the plash of the waters. He had caught the inspiration of Weatherly's words, but the voice part only had been jotted down. The accompaniment had still to be filled in.

Sitting at the piano, he vamped an inroduction and asked his sister-in-law, Mrs. Florence Maybrick, to sing "The Holy City" from the voice part. She was an excellent

first time, stirred the air with strains destined to become almost classic.

It was some years after the trial of Mrs. Maybrick, and while she was shut off from the world, buried within prison walls, that "The Holy City" was published and became popular. Publishers to whom it was submitted shook their heads, and declared it too sombre in character and tone.

"Bring us another 'Nancy Lee,'" they said, "and name your own price. Another waltz song with the swing of 'The Blue Alsatian Mountains' would be a sure winner. This is very fine, but it isn't in the Stephen Adams style, and the public would

not stand for it." How erroneous was the judgment of those gentlemen has been proved by the popularity of the song. Before a year had passed larity of the song. Before a year had passed they were clamoring for more of similar character. "The Star of Bethlehem," "The Valley of the Sea," and "Children of the City" followed; but none of them equalled the success attained by the song which was first sung by Mrs. Maybrick, whose tragic history has at length been brought to a peaceful conclusion, and who may with special meaning hereafter sing: Hosanna in the highest,

Hog 32 Days in a Well.

Bellon Correspondence Galveston News. Howard C. Garrison, a prominent farmer f this county, was in town yesterday and of this county, was in town yesterday and had a remarkable incident to relate. On the night of the 18th of June he lost a fine 300 pound hog. He searched high and low, but could find no trace of the animal.

He finally gave up the hunt, coupling the disappearance of the hog with some Emancipation Day barbecue. Wednesday some one had occasion to look in an old dry well, ten or twelve feet deep and only 100 or 200 yards from his house. At the bottom he discovered the hog, apparently unhurt. It had been in the well thirty-two days without food or water.

Mr. Garrison threw down an ear of corn but the hog would not eat. He then lowered a bucket of milk and bran mixture, which proved to be more to his hogship's taste. Mr. Garrison has decided to feed the hog down in the well for a day or two, and then raise it out by filling in the well.

THE FADS OF NEW YORK GIRL WHISTLER AND JUNO SUG-GEST A COLOR SCHEME

place to place.

pale green rush.

tropical border.

ness for flowers.

The floor cushions are of the bright colors and bronze burlap, undecorated and quite plain, save for large bronze rings in the

corners to make it easy to lift them from

All the small tables and the square heavy

writing table are stained green, to match

the chairs, and the screen in front of the

open fire is of carved kari wood. There are

some woven stools of Corean matting,

both green and blue, and a tea table of Co-

The draperies are all very light and very cool looking English art prints in a

huge scattered design of fleurs-de-lis, the

colors including every peacock tone, the lightest and darkest. These hang at win-dows and doors, and the windows have an

inner full curtain of green American manu-

factured fish net that gives the effect of looking out of doors through a delicate

tracery of foliage and seems to connect a

The large palms are in Chinese oil jars

of dull earth color, vividly decorated with

tall field lilies, blue with green stems. And

hanging bowls for flowers are of Spanish

pottery, swung in light frames of woven

The fittings for the tea table are of East

Indian glazed pottery, rich brown and green like the Italian majolica. And the

tes table cloth is of blue linen, with dragon

flies and beetles embroidered in a glowing

blue and green, in wax Spanish pottery sticks. And there are a few huge green

and opaque blue Chinese porcelain lamps

hung in wistaria vines and carrying small

wicks floating in sweet oil; these, hung in the windows and lighted just as twilight

fades, give a faint, mellow glow, half unreal

and wholly alluring for a summer evening

talk or musicale.

The loveliest of the green jars and vases

that adorn the low rough mission shelves

are from the modern American potteries.

They are beautifully designed, perfection

of outline and marvellous varying shades

being combined with durability and useful-

With the green decorations are a few

old India blue green glazed pottery vases

that are unquestionably copied from the

peacock colors, apparently unfadable, but brittle and instantly ruined by water.

These are picked up in New York Oriental

bazaars for very little money, yet are very rare in this country and decidedly valuable.

No red flowers in this room, no orchids

nor pinks, nor roses; though wistaria would

not be half bad, nor would violets; white

geraniums with many green leaves would

e a delicate relief from the accentuated

cheme, and clematis or smoke vine would

fit in adorably. And the Japanese narcissus would be rarely lovely in the green hanging

bowls with nearby pond lilies in a low, open

And now for her peacock gauze dancing

frock, which will not be worn in the pea-

cock room. There she will wear, in the day-

Mandarin coat embroidered in blue, over

any delicate-hued neglige, and in the

evening white or the pale, soft green,

peacock shadow color, with bronze orna-

Her dancing frock, like her glowing room,

is intended to give vividest metallic color

effect, yet in nature's own methods; that is,

by using every necessary intermediate

shade to bring the bright tones together

without a clash, yet without loss of inten-

The June gown is of the finest Liberty

gauze, with chiffon petticoats, very full,

but not long, It is the newest dancing cos-

tume, which means a skirt fully three

inches from the ground, the same length

all the way round, and full enough so that

one has the balancer of a Spanish dancer's

petticoats, and that means, alack-a-day,

whalebone underpetticoat. Your skirts

won't sway over chiffon. They'll trail and

drag and make you look like a heroine,

but they won't balancer-not without help.

So the peacock dress, which is as con-

ventional in style as it is original in color,

will have an underpetticoat of boned silk.

dull green and not large, not extravagant

in any way, but a huge concession to the

hoopskirt fashion which is gaining courage

rapidly.

Over this weak spirited imitation of a

crinoline is a soft Liberty silk petticoat,

full and untrimmed, then a chiffon skirt

of richer green, very full and tucked to the

knees, with a plaited flounce of blue gauze.

The outer skirt, still fuller, is entirely

of the finest accordion plaiting, cut star

fashion and in graduated gores of alternate

vivid peacock blue and green. The effect

of this plaited skirt, opening and folding with every movement of the dance, showing

an ever varying flash of green and blue,

like the flutter of the wing of a tropical

butterfly, is bewilderingly beautiful. The

dish of carved white crystal.

The room is lighted with candles, dull

room with the green world beyond.

rean matting in the dull green.

Dame Fashion is a bit of a fakir. She in the dull green that is so often a shadow or undertone in the peacock's own color scheme. This wood is beautifully carved found it easy to be very original and very stern when Paris and London petitioned and polished, so that it has much the effect for new fashions only semi-annually. But of a lustrous semi-precious stone.

The upholstery is plain and flat without with the New York girl's demand for a new fad a week she is put to it to hold her supremacy. She has noticed, though, that tacking. It is of linen, to match the ceiling, with cushions of the most vivid green and when Fate runs short of situations and blue, the very colors that blend in the eye events, history is allowed to repeat itself; of the peacock's feather. and who, indeed, is Fashion to rise superior

And so now and again the newest fashion is but the oldest in fresh conditions. The

fad this week is for peacock colors. It was first Juno's fad some few thousand years ago-an annoying thought to the New York girl. But after all, Juno apparently created no great vogue for it, and managed it very badly, without an atom of subtlety. Any one could have a trained peacook. It is no more clever than to have a cooker spaniel or Boston terrier.

But to use a peacock color scheme in decorations, in dress, in jewelry, in one's garden-that requires some brain. And gray matter is the New York girl's strong

In a high handed way she waves Juno's right to prior recognition aside, but her debt to Whistler she has to consider lest some one else should. The use of the peacock for interior decoration really came to her with the account of the sale of Whistler's famous peacook room. Not that she has the intention of remotely imitating the

particular decorative suggestion in it.

She is faintly obliged to "Mr. Butterfly" for painting the room, that's all; a shade more than to June for her interest in the subject. But she really intends greatly to improve upon both their ideas.

She will not do anything so blatant, s obvious as to use the real peacook feathers or to imitate them closely. She will merely follow the wonderful green and blue colors suggested, and will add the bronze which is the real marvel of the original scheme, and which is usually overlooked in peacock

color expression.

The bronze is most essential, she feels, especially in any room fitting. It furnishes the cement, as it were, for the vivid blue and green and adds a certain subtlety of harmony that two flaming colors placed in juxtaposition can never express.

The real peacook color scheme includes

not only bronze and the green of a marsh pool and the blue of a dragonfly, but also delicate cool green that is like sea grass in mid summer, and even the bright greens and the blue vary and the bronze has both a metallic lustre and a soft wood tone. So that a peacock room or a peacock frock, according to the New York girl, would not mean a massing together without any shadows of two of the most insistent colors and repeating them with more or less good result again and again.

The room first, that it may be a fitting background for the wonderful June gown when its turn shall come. Everything must be in perfect harmony-floor, walls, woodwork, furnishings and ornaments.

She will use various shades of blue as well as green and bronze, yet most carefully selected, that the finished effect may be truly the color scheme borne proudly about by the satisfied possessor of the loveliest plumage and the greatest variety of vanity of any animal in the world.

The ceiling is a strange pale opaque blue like the sky in a Neapolitan water color. It is at once cool and profound. The walls are in peacock green burlap the dullest peacock green, yet distinctly of the rich hue that belongs to the scheme. Stencilled on the burlap in a shadow outline is a large design of conventionalized peacocks in bronze and wood brown, the colors laid on very faintly. Only in the border is there a touch of metallic blues and greens in the stiff pattern of birds'

heads and wings.

The floor is first stained in peacock brown. and while still wet there is a faint overwash here and there of green. The effect is most interesting and unusual. The room woodwork is birch stained bronze-brown and has only a slight suggestion of the

And the furniture, windows and chairs are entirely in a peacock green stain. The style is the popular heavy Mission designs, with the metal work-the big iron nais heads and the chains-all colored in a polish of peacock blue lustre. The especially lustrous blue on the rice green is an inspiration, it is so vividly beautiful. The chair cushions, Mission style, are of

Japanese coarse linen, exactly the color of the frame. They are not tacked in upholstery style, nor firmly fastened to the chair, but caught at the top with bronze brown leather thongs. There are a variety of the chairs, the heavy lounging chair, the Morris style, rockers, large and small, and a beautiful window seat.

There is a sense of restfulness in having all the chairs alike. One just notices that they are pleasant without stopping to appreciate them all. And to demand too much interest in a room because of too great variety of effects is to decrease the sense of peace and quiet charm.

The window seat furnishes a slight varia-

tion, because near the window in the stronger light it suggests naturally a fresh interest, as one always expects a still further enlargement of interest at a glimpse out of the window.

The framework is of kari wood, stained

stockings are of the very sheerest iridescent blue and green silk, open-work, with bronze slippers having buckles of peacock's eyes set in art nouveau bronze. The waist and the butterfly sleeves are full puffs of the plaited double-colored gauze, over green chiffon. The low-necked simple waist is finished about the top with a necklace of bronze coins strung together, with peacock's eves in art nouveau enamel.

And the belt is bronze links, set with peacock's eyes over vivid green satin. A fashionably small fan is of the peacock breast feathers on a bronze frame and strung on a chain of crystal beads colored in all the peacock tones, from bronze ored in all the peacock tones, from bronze to blue. All the beads are carved and fastened together with tiny bronze links.

The New York girl, who is also bronzed by now, will herself fit the color scheme, for

her eyes are deep blue and her hair blue-black. has not decided yet whether she will be fashionable and wear white gloves an spoil her color scheme, or whether she will dare all that a society girl may dare and wear gloves of the softer green and be un-fashionable and artistic.

It is too tragic a matter to be settled save by the New York girl herself; and she is wrinkling her pretty forehead over it

An Unnecessary Question. "She's worth a million."

"Is she beautiful?"
"I said she was worth a million, (%4n't 1?"

BUSINESS WOMEN WHO STOP WORK TO EXERCISE. "On Saturday we have a number of teachof exercise, a bath and massage, then back | "is that they are both reasonable and de-

termined. That's what enables them to

"And when they come into a gymnasium

they do it because they have reasoned the

thing out and know it is going to do them

good. And once they undertake it they

live this life of downtown New York.

In the very heart of downtown New York a gymnasium has been opened for women who work. And women who work

They have proved it by going to the gymnasium on days when the mercury tried to burst the bulb, days when it rained days when their work left them fagged and they seemed to have only enough energy left to drag themselves up the elevated stairs to catch an express train for home.

To one who does not know better, the thought of gymnasium work on a hot day when one is tired is not inviting. But there have been converts a-plenty to the idea since this gymnasium was opened in a district where it elbows big office buildings time, when the feeling that physical exercise and factories and mercantile houses. The women do not have exclusive priv-

ileges in this gymnasium, for there are

men's classes, too. Bankers, lawyers, mer-

Only a few women take advantage of the gymnasium during working hours, but there are some who slip over for a midafternoon game of handball, or a few minutes with foils or boxing gloves, then a shower, and massage by the matron in attendance; and to these the hands of the clock move more quickly toward quitting time when they are back at their desks

again refreshed and ready for the rest of

the day's work. They are as regular about

it as if they were expected to be docked

if they were a few seconds out of the way

again. This is what a little well directed exercise does for people, and after the first of any nature is wearying rather than stimulating has been overcome, men and women alike look forward to this visit to the gymnasium. chants, men of all sorts and conditions in the commercial world are getting into the habit of dropping in here for a few minutes the instructor of this new gymnasium.

stay with it because of that determination that makes them stay with anything else they undertake. "In the very hottest weather perhaps the women are a little less regular in attendance than the men, but as soon as it gets cooler we expect the attendance to be increased. Already the number has greatly

xceeded our expectations. *Our aim is physical exercise, not development. We want to make health, not muscle; endurance, not lifting power. We want to keep these women and men at their desks, and not have them breaking down with nervous prostration. "Most of the women come after business

hours. Regularly once a week three women

awyers come for an hour's fencing.

of these are artistic and at the same time vigorous enough to be of great value. "Some of the young women in offices, bookbinderies and factories near by come in for boxing and singlestick work. Women take very well to boxing. "The principal trouble in all these things is that a woman is too eager, too enthusi-

a championship bout the first time. She doesn't like to analyze and go at the work by degrees. "It may sound paradoxical, but the same what it does on the other. It is largely a

matter of pace. have gained several pounds in a few weeks

of work. For the woman who has grown stout because of sedentary employment ers from Jersey City who come to take lack of exercise, or any number of other dumbbell exercises, drills of different kinds causes, once her heart action has been that they can use in their work. Some established we gradually increase the pace until she finds herself taking the same movements, but much more vigorously than her thin, nervous sister; and she will be reduced while the other one gains. "In our evening classes we have ad-

vanced work. Some of the same women come who come in the daytime, and there are astic. She wants to jump right in and do others who have more or less gymnasium work elsewhere. This is the first gymnasium open to

women below the shopping district. It looks like a place for busy people. There exercise given to two different women often are no luxurious reception rooms, nothing has exactly the opposite effect on one from to tempt one to loiter and gossip with friends who come and go.
No one who comes has more than an hou

matter of pace.

"For the thin woman, who is probably nervous and quick actioned, we make the movements slower; and in some cases they have gained several pounds in a few weeks.

No one who comes has more than an hour to spare, and this only gives time for getting into a gymnasium suit, having a few minutes of brisk exercise, a shower and rub, then have gained several pounds in a few weeks.